

The Restaurant Fly Control Checklist

Assigned to:

Return to:

Date:



Please check over these points, adjust as need be and report back.

Tackling flies outside will reduce the number of flies coming inside.
Let's start with the bins.

Outdoor Areas:

Bins and bin area

Position rubbish bins and bottle bins as far away from back door as possible, preferably in a shady area.

- Are bins near back door? Yes / No
- Can they be moved further away? Yes / No
- Do we use spray in the bins to stop flies breeding in them? Yes / No
- Buy Insectashield to spray into bins? Yes / No
- How many bins do we have? Wheelie bins: Dumpsters: Public Bins:
- How often are bins being emptied?
- Is that sufficient? Yes / No
- Will this need to increase/decrease during Summer/Winter months?
- Who is responsible for this? What company do we use?
- Are bins being hosed out after they are emptied? Yes / No

Add **Fly Trapper Plus fly traps** into bin area and around property perimeter. Available at www.theflylady.com.au \$9.99 Ensure these traps are positioned well away from the building as they **attract** flies. They are very effective but get quite smelly. Traps are disposable. No need to clean out. Most effective when hung in full sun. Keep out of sight of customers.



- Purchase Fly Trapper Plus fly traps? Yes /No Quantity required:

Keeping your back door closed

If you have bins near your back door, consider putting in commercial strip doors, as used in freezers and cool rooms. You won't have to worry about the back door being left open. They are available in opaque or clear, are inexpensive and easy to fit. Draw back – the delivery guys hate them. Order direct from manufacturer at www.stripdoors.com.au

Alternatively, fit a spring-loaded fly wire screen door with a weather strip across the base to prevent flies walking under the screen door when closed.

- Does the kitchen door have a screen door? Yes / No
- Is the screen door free of holes? Yes / No
- Does the door and the surrounding area look fly proof? Yes / No If no, why?
- Are there any windows that require fly screens? Yes / No

Keep loading dock area / back door refuse free, pressure clean regularly.

- Is the loading dock neat, tidy, and free of random stuff? Yes / No
- Does the loading dock need pressure cleaning? Yes / No

Around your premises

- Hose down outdoor dining areas nightly and pressure wash regularly to remove all food and spills, include foot paths.
Do any of the outdoor dining areas require pressure cleaning? Yes / No
If so, which area?
- Is exterior furniture, pathways, surrounds clean and free of refuse. Yes / No?
- Where feasible, mount external lighting away from the building, so the light source shines towards your building. The nocturnal insects will be attracted to the light source, not the building. Are there any problem lights that attract insects inside at night? Yes / No
- Keep flowering plants ten meters away from entrances and open windows. Are there plants close to entrances or open windows? Yes / No Elaborate:



Consider pot plants or planter boxes with insect repelling plants such as citronella geraniums. Neem trees are renowned for their outstanding fly deterring properties. They mature into trees. Keep them in pots so you can move them as they get bigger.

- Eliminate any heavily layered moist compost or mulch with high organic content from garden beds. Problems noticed? Yes / No Location:
- Many breeds of flies emerge from the soil. By layering aquarium gravel or very coarse sand in the top of your pot plants you can stop the insects laying eggs in the soil. Very handy if you have fermentation flies breeding in your indoor pot plants. Problems noticed? Yes / No Location:

Remove unnecessary water sources. Do not over water pot plants or leave them sitting in dishes of water.

Keep dogs away from outdoor tables. Consider providing dog owners with an area to tie their dogs rather than letting them cock their leg on every planter box and tree. Flies love dogs.

Spray down door frames, railings, backs of chairs, veranda areas, bin receptacles with a fly repellent such as Insectashield. (Available in shopping cart)

Indoor Areas:

Front of house spaces:

In Summer consider treating dining areas with fly repellent before service.

Ensure efficient clearing and wiping of tables.

Sanitise items on customers table daily - condiment bottles, salt & pepper mills, sugar bowls, cutlery holders, etc

Set room temperature and humidity low where possible. All flies prefer it warmer. Vinegar flies breed at around 26 degrees C

Keep food odours to a minimum. Flies are attracted to odours.

Cover food displays with suitable lids or cabinets.

Vacuum /mop floors daily.

- Are there sufficient covers for foods displays? Yes / No
- Do you require fly fans for your counter area or outdoor tables? Yes / No



Back of house spaces

- Fix leaking equipment such as sinks, dish washing machines etc.
Any leaks noticed? Yes / No
- Routine cleaning of staff areas and personal lockers.
Who is responsible for this? Is this space on a cleaning roster? Yes/ No
- Routine cleaning under product pallets held in storage areas. Are all pallets away from wall for easy cleaning? Yes / No
- Are there any areas that are difficult to properly clean? Yes / No If so, where?
- Routine cleaning of drains and sumps using a bio cleansing agent.
Includes unscrewing and cleaning of metal drain tops in floors. They collect organic material and vinegar flies especially, like to feed here.
Who cleans the drains? Person responsible. How often?
- Wipe down walls, shelving, containers, spillages, and leaks in the dry store area.
Remove all cardboard. Break down dry goods into plastic tubs/ airtight containers.
Does this area require attention? Yes / No

Drag floor mats outside at the end of each service and hose off. Where possible, hang up outside and leave overnight to dry.

Ensure regular bin emptying and daily rinsing/drying.

Behind the bar

- Keep drink garnishes in a container with a lid.
Does the bar have such a container? Yes /No
- Avoid displays using fruit where possible. Refrigerate fruit overnight.
- Use tap brushes to seal beer taps overnight and reduce beer wastage. Does the bar need new fresh beer tap brushes? Yes / No How many beer taps are there, in total?

Wipe down post-mix bar gun and hose every night.

Disassemble and sanitise regularly.

Instructions in <https://www.theflylady.com.au/pest-control-checklist-for-restaurants/>

Empty all beer trays and overflow buckets under the bar - every close.

Cover nip measure apparatus on spirit bottle nightly. Cling wrap will suffice short term.



Cover the drain in all sinks and leave sink dry. Use an upturned glass or plug to seal plug hole. Ensure all bar runners are thoroughly cleaned each night.

- Seal overflow pipes from beer taps. These are located under the bar, where the pipes go into the drain in the floor. Tape up completely with a wide packing tape. Cuts out a water/sugar source for vinegar flies.
Does this need doing? Yes/ No Who is going to do it?
- Try and keep the under-bar spaces free of cardboard and unnecessary clutter. Vinegar flies love these dark, damp under bars spaces
Does under the bar need a spring cleaning out? Yes/ No
- Spray any vinegar flies. Spray beneath the bar, outside of bins, front of the bar, behind the ice machine and mop and broom heads with a fly repellent such as Insectashield.
Do you have a fly repellent product to do this? Yes / No

Where to look for vinegar flies.

Vinegar flies will typically breed in the following places:

- Floor drains. Even relatively small amounts of residual 'sludge' in drains can sustain an infestation. Unscrew and clean regularly or pour bio-organic cleaner down them.
- Water on floor. Crevices or cracked tiles that hold water and sludge can sustain an infestation.
- Grimy, wet, under bench, under bar areas.
- Wet / damp mops, dirty linen bags, cleaning cloths and alcohol sullied bar runners and floor mats.
- Decaying fruit or vegetables or the residue in storage containers.
- Rubbish bins and the residue left behind.
- Bottle recycle bins left in the bar overnight. All dregs in bottles and cans.
- Water receptacles, such as refrigerator or air conditioner evaporation trays and water trays
- Coffee vending machines. Check where the cup sits. Vinegar flies can get inside the machine via that opening. Open machine and clean out regularly.
- Areas which are frequently / constantly wet and not cleaned regularly
- Shelf edges, bulk heads. They like to sit up high during the day, out of the way.



- Wipe/ spray down any areas you see with the tiny specs of vinegar fly poo. Bulk heads, above doorways, wall edges, along the top of signage.
- Keep lids on food prep during service, where possible
- Keep food refrigerated during service, where possible
- Do not display seasonal fruit, especially pineapples
- Completely empty beverage containers before binning, rinse if possible.
- Rinse out the last dirty glasses if they are to be left overnight.
- Cover nip pourers at the end of service.
- Wipe down the neck of wine bottles and the post mix gun / hose on pack down.
- Use beer tap brushes in beer taps.
- Empty beer overflow buckets on close (as opposed to the next morning).
- Mops and brooms to be rinsed and dried after use, outside preferably.
- Seal dirty linen bags at the end of service. Remove from kitchen where possible. Have seen them left in cool rooms. This is also effective.
- Try and arrange to keep mops, brooms, dirty linen basket, bin etc all in the same area, then protect the area with a fly spray dispenser.
- All floors to be left dry after cleaning, no water left in cracked tiles etc.
- Keep bins/dumpsters closed except when adding waste
- Do not over fill bins, bin lids must close
- Ensure all rubbish bags are tied closed before being binned
- Keep loading dock clean and tidy, dispose of cardboard daily
- If you see a fly problem, how do you report it, who do you report it to?
- Did anyone have a fly issue in their area last Summer? Yes/ No
Which areas specifically?
- What kind of flies were they? Big (regular fly) or small (pin head size, vinegar fly) or both



- If you notice a fly problem, who should you report it to?
- Did anyone have a fly issue in their section last Summer?
If yes, fill in the following

Area or section

I.E. Bar area

Fly type: Big / Small

Small flies

Order Online: <https://www.theflylady.com.au/products/>

or text order to Pip on 0439 375 944

Product list on following page



Fly Control Products For Restaurants

*All prices inc. GST Shipping Aust Wide

Product	Description	Food Safe	Price Size	Coverage for	Qty to order
Automatic Dispenser for Commercial Use	Hardware required for dispensing food safe fly spray	YES	\$99	Kitchen, dining area, dry store, bar. Sprays every 5 mins. 24 hrs p/d	
Food Safe Insect Fly Spray Refill	Food Safe fly control aerosol for use in auto dispenser	YES	\$33 375 gm Aerosol can	For use in automatic dispensers. Lasts 6 wks.	
Insectashield	Water based insect spray	No AQIS approved	\$30 / 750ml No need to dilute. Ready to use with spray trigger	Bins, under bar, Broom/mop areas, ledges where fruit flies sit, shelving, outdoor areas	
Beer Tap Brushes	Fit in the end of beer taps	YES	\$2.20*each Current price	Save on wastage One per beer tap	
Buzz Off Fly Fans	Zip tie inside wheelie bin	YES	\$21	One per counter area or outdoor table	
Fly Trapper Plus Fly Traps	Hang in bin enclosure	YES	\$9.99	One per bin enclosure if small	

